

**§ 52.1669 Classification of color and grade compliance.**

(a) *General.* The requirement for “color attributes” is applicable for Grade A classification only. “Color attributes” do not apply to units of black-eye peas, cream peas, or units of “snaps” in the style of “frozen peas with snaps.”

(b) *Color attributes.* “Color attributes” are defined as follows:

(1) *Crowder peas.* Each unit with a color that is characteristic of very young peas.

(2) *Field peas and mixed types.* Each unit with a color that is characteristic of very young peas (“black-eye peas” and “cream peas” are not considered.)

(c) *Compliance.* For the purposes of determining compliance with the requirements of Grade A color, the applicable varietal type shall meet the acceptance numbers for color attributes in Table III.

TABLE III.—COLOR ATTRIBUTES

Absolute limit (AL)	Minimum number permitted	
	73	119
	Field peas, and mixed types	Crowder peas
Number of sample units		
1 .....	84	133
2 .....	175	276
3 .....	268	421
4 .....	362	566
5 .....	456	712
6 .....	551	859
7 .....	646	1006
8 .....	741	1153
9 .....	837	1148
10 .....	932	1596
11 .....	1028	1596
12 .....	1124	1744
13 .....	1220	1892
14 .....	1315	2040
15 .....	1411	2188
16 .....	1508	2336
17 .....	1604	2485
18 .....	1700	2633
19 .....	1796	2782
20 .....	1892	2930
21 .....	1989	3079
Acceptable quality Level (AQL) <sup>1</sup> .....	14.0	21.50

<sup>1</sup> Based on an average count of 1400 units for “White Acre” peas and 700 units for all other types per 10 ounce package.

[41 FR 16812, Apr. 22, 1976. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981, and amended at 60 FR 62710, Dec. 7, 1995; 61 FR 48066, Sept. 12, 1996]

**§ 52.1670 Determining flavor, odor, presence of grit, maturity, tenderness, and texture.**

(a) *General.* The cooking procedure is used to determine compliance with the requirements for flavor, odor, presence of grit, maturity, tenderness, and texture.

(b) *Cooking procedure.* Place 10 ounces (283.5 grams) of thawed product in a 2 quart (1.9 liter) sauce pan containing 400 milliliters of tap water (without the addition of salt) that has been brought to a boil. Continue to heat rapidly until the water begins to boil again. Cover the pan and boil for 40 minutes, reducing the heat to maintain a constant boil. Immediately after cooking, pour the product on to a flat receptacle and spread out to cool. The product should be evaluated for flavor, odor, presence of grit, maturity, tenderness, and texture while warm.

**§ 52.1671 Lot acceptance for style.**

In the style of “frozen peas with snaps,” the number of sample units that contain less than 3 snaps or more than 10 percent, by weight, of snaps shall not exceed the acceptance number specified in the sampling plans in the “Regulations Governing Inspection of Processed Fruits and Vegetables and Related Products” (§ 52.38).

**§ 52.1672 Sample size.**

(a) *General.* The sample size to determine compliance with requirements for prerequisites specified in § 52.1666 for other quality factors, shall be as specified in the sampling plans and procedures in the “Regulations Governing Inspection of Processed Fruits and Vegetables and Related Products” (§ 52.38) for Lot Inspection or on-line Inspection, as applicable.

(b) *Deviants.* The acceptance numbers for deviants specified in the sampling plans cited in paragraph (a) of this section apply only to the prerequisite factors specified for the grade in § 52.1666. They do not apply to the quality factors covered by the sampling plans in § 52.1668 and § 52.1669.

**§ 52.1673 Lot acceptance for quality.**

A lot of frozen peas is considered as meeting the requirements for quality if: